KRISTEN FARMER HALL
OWNER AND EXECUTIVE CHEF

LA FÊTE

DIEGO TAILLON
CHEF DE CUISINE

COCKTAILS

La Fete 75 - housemade limoncello, bubbles 16
Blood Orange Paloma - tequila, lime, blood orange soda 14
Negroni - gin, cappelletti, sicilian vermouth 16
Cornichon Martini - dirty vodka martini with a tiny pickle 14
Old Fashioned - Sazerac rye, cardamaro 14
Espresso Martini - cognac, espresso, tini 14
Phony Negroni, Non-Alcoholic 10

FROMAGE

$20 - choose three or $8 ea
24 Month Comte (cow) FR / pickled walnuts
Ossau Iraty (sheep) FR / fig jam
Asher Blue (cow) OR / apricot compote
Alp Blossom (cow) GER / local honey

CHARCUTERIE

$24 - choose three or $10 ea
house smoked pork & apple sausage
chicken liver mousse
country pate with pistachio & apricot
white wine and garlic salami

SNACKS & SMALL PLATES

Fresh Sourdough & butter from Normandy 5
Deviled Eggs and Pickles 8
Potato Pavé - epic layers of potato w whipped ranch 12
Caesar Salad - ossau iraty & garlic bread crumbs 14
Roasted Beets - whipped feta, sweet pepper jelly, spiced pecans 14
Vol Au Vent - puff pastry, mushroom & sherry sauce, parmesan 17
Escargots - cafe de paris butter and tiny brioche hats 15
French Onion Soup - caramelized onions, gruyere, french country loaf 14
Beef Tartare* - lemon, capers, shallots, quail egg, baguette 18

ENTREE

Omelette - smoked salmon, herbed goat cheese, salad & frites 20
LF Cheeseburger* - dry aged beef, swiss, crispy leeks, cognac sauce, frites 22
Roasted Half Chicken - joyce farms chicken with lemon and garlic, potato gratin 26
Braised Oxtail Pie - red wine braised with bacon, mushrooms, pomme puree 28
Rainbow Trout - fingerling potatoes, french green beans, shallots, beurre blanc 30
Steak Frites* - Bear Creek bistro filet, choice of peppercorn or cognac sauce 36

SIDES

potato gratin charred broccoli french green beans pomme puree

*Items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SPARKLING

Cremant de Bourgougne Brut, Cave de Bissey, Burgundy, Fr 12 / 48

Le Pere Jules Cider, Normandy, Fr apples 12 / 45

Weingut Leitz "Eins Zwei Zero" Riesling, Germany pinot noir (Non Alcoholic) 12

WHITE

Riesling, 2023 Kruger-Rumpf Estate Riesling Trocken, Germany 12 / 48

Sauvignon Blanc, 2023 Clos Constantin 'Chants Du Jardin' Languedoc, Fr 16 / 72

Chenin Blanc, 2022 Belliviere 'Premices' Loire Valley, Fr 14 / 60

Chardonnay, 2023 Domaine Gueguen 'Cotes de Salines' Burgundy, Fr 16 / 96

NON 'No. 3' Australia verjus (grape juice), yuzu, cinnamon, orange (Non Alcoholic) 15 / 60

SKIN CONTACT / ROSE & ORANGE

Rosé, 2023 Domaine du Petit Bonhomme 'Pippelettes' Provence, Fr 14 / 56

RED

Gamay Noir, 2023 Arnot-Roberts - El Dorado, CA - 14 / 60

Grenache Blend, 2023 Kaban 'Piano Piano' - Langeudoc, Fr 16 / 62

Cabernet Franc, Lieu Dit, Santa Ynes Valley, CA 16 / 50

Pinot Noir, Lioco, Mendocino County, CA 16 / 50

BEER & CIDER

Blackberry Farm tennessee pilsner 7

Jester King texas hazy ipa (16 oz) 9

Guinness ireland stout 7

Cyril Zangs normandy, france cider (750mL) 45

DIGESTIFS

amaro averna 10

cocchi 'dopo teatro' vermouth amaro 10

amaro montenegro 10

fernet-branca 10

cynar 12

carcavelos, aged 15 yr 18

COFFEE - LOCALLY ROASTED BY DOMESTIQUE

espresso 3 / cortado 3 / cappuccino 4 / latte 5

Tea by Rishi

earl grey / turmeric ginger / english breakfast / jade green

we proudly parnter with local and regional suppliers

ireland farms / magic city mushrooms / bear creek farm / joyce farms / bandit patisserie

we also proudly partner with compost only to reduce our carbon footprint and improve sustainability.